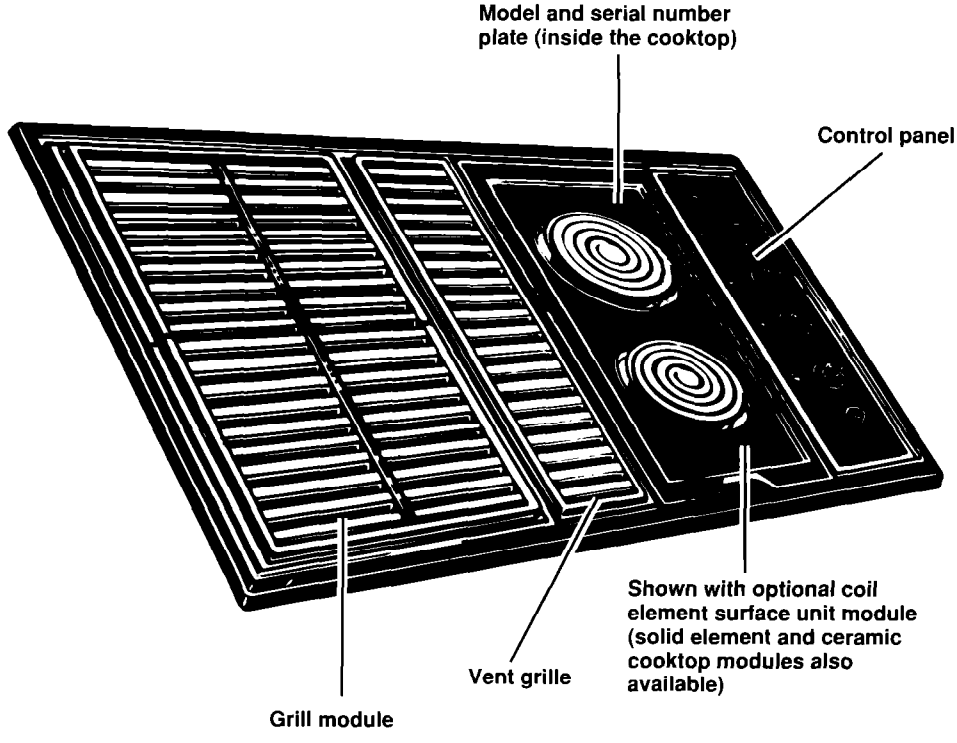
Whirlpool®
Home Appliances

Use & Care Guide


Model and serial number plate (inside the cooktop)
Control panel
Shown with optional coil element surface unit module (solid element and ceramic cooktop modules also available)
Vent grille
Grill module

ELECTRIC COOKTOP
RC8900XX

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Thank you for buying a Whirlpool appliance. Please complete and mail the Owner Registration Card provided with this product. Then complete the form below. Have this information ready if you need service or call with a question.

- Copy model and serial numbers from plate (inside the cooktop) and purchase date from sales slip.
- Keep this book and the sales slip together in a handy place.

Model Number

Serial Number

Purchase Date

Service Company Phone Number

You are responsible for:

- Installing and leveling the cooktop in a countertop and cabinet strong enough to support its weight, and where it is protected from the elements. (See the Installation Instructions.)
- Making sure the cooktop is not used by anyone unable to operate it properly.
- Properly maintaining the cooktop.
- Using the cooktop only for jobs expected of a home cooktop.

Important Safety Instructions

⚠WARNING **To reduce the risk of fire, electrical shock, injury to persons, or damage when using the cooktop, follow basic precautions, including the following:**

- Read all instructions before using the cooktop.
- Install or locate the cooktop only in accordance with the provided Installation Instructions. It is recommended that the cooktop be installed by a qualified installer. The cooktop must be properly connected to electrical supply and grounded.
- Do not operate the cooktop if it is not working properly, or if it has been damaged or dropped.
- If your cooktop has a ceramic cooktop module, do not cook on it if it is broken. If cooktop should break, cleaning solutions and spill-overs may penetrate the broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately.
- Do not use the cooktop for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the cooktop only for its intended use as described in this manual.
- Do not wear loose or hanging garments when using the cooktop. They could ignite if they touch a hot surface unit and you could be burned.
- For coil elements, make sure the reflector bowls are in place during cooking. Cooking without reflector bowls may subject the wiring and components underneath them to damage.
- Do not line reflector bowls with aluminum foil or other liners. Improper installation of these liners may result in a risk of electric shock or fire.
- Do not touch surface units or areas near surface units. Surface units may be hot even though they are dark in color. Areas near surface units become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near surface units until they have had sufficient time to cool.
- Select a pan with a flat bottom that is about the same size as the surface unit. If pan is smaller than the surface unit, some of the heating element will be exposed and may result in the igniting of clothing or potholders. Correct pan size also improves cooking efficiency.
- Turn pan handles inward, but not over other surface units. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.
- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or bulky cloth for a potholder. They could catch on fire.
- Check to be sure glass cooking utensils are safe for use on the cooktop. Only certain types of glass, glass-ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktops without breaking due to the sudden change in temperature.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Grease is flammable and should be handled carefully. Let fat cool before attempting to handle it. Do not allow grease to collect around cooktop or in vents. Wipe spill-overs immediately.
- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on cooktop by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
- Never leave surface units unattended at high heat settings. A boil-over could result and cause smoking and greasy spill-overs that may ignite.
- Make sure surface units are off when you are finished, and when you are not watching.
- Do not store flammable materials on or near the cooktop. They could explode or burn.
- Do not store things children might want above the cooktop. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the cooktop is in use. They should never be allowed to sit or stand on any part of the cooktop. They could be burned or injured.

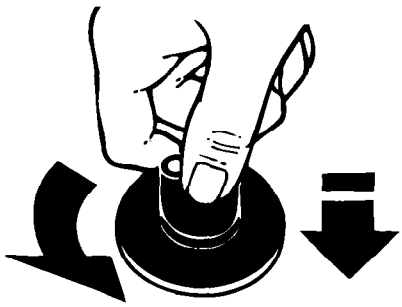
- Keep cooktop vents unobstructed.
- Clean your cooktop regularly. See care and cleaning instructions in this manual.
- Be sure all cooktop parts are cool before cleaning.
- Do not soak removable coil heating elements in water. The element will be damaged and shock or fire could result.
- If your cooktop has a ceramic cooktop module, clean it with care. Some cleaners can produce noxious fumes if applied to a hot surface. If a wet paper towel is used to wipe spills on a hot cooking area, be careful to avoid steam burns.
- Do not repair or replace any part of the cooktop unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the cooktop.

• FOR YOUR SAFETY •

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THE FUMES CAN CREATE A FIRE HAZARD OR EXPLOSION.

- SAVE THESE INSTRUCTIONS -

Using Your Cooktop



Using the surface units

Control knobs must be pushed in before turning them to a setting. They can be set anywhere between HI and OFF.

Surface unit and grill markers

The solid dot in the surface unit marker shows which surface unit is turned on by that knob.

The grill marker shows which control knobs operate the grill.

Surface unit indicator light

One of the surface unit indicator lights on the control panel will glow when a surface unit is on.

⚠WARNING

Burn and Fire Hazard

Be sure all control knobs are turned to OFF and the indicator lights are OFF when you are not cooking. Someone could be burned or a fire could start if a surface unit is accidentally left ON.

Using the optional coil element module

Until you get used to the settings, use the following as a guide. For best results, start cooking at the high settings; then turn the control knob down to continue cooking.

Use HI to start foods cooking; to bring liquids to a boil.

Use MED–HI to hold a rapid boil; to fry chicken or pancakes.

Use MED for gravy, puddings and icing; to cook large amounts of vegetables.

Use MED–LO to keep food cooking after starting it on a higher setting.

Use LO to keep food warm until ready to serve.

⚠WARNING

Burn and Product Damage Hazard

- **If the pan is too small for the surface unit, you could be burned by the heat from the exposed section of the surface unit. Use correctly sized cooking utensils to prevent injury.**
- **If a coil surface unit stays red for a long time, the bottom of the pan is not flat enough or is too small for the surface unit. Prolonged usage of incorrect utensils for long periods of time can result in damage to the surface unit, cooktop, wiring and surrounding areas. To prevent damage, use correct utensils, start cooking on HI and turn control down to continue cooking.**

Using the optional solid element module

Before placing a pan on solid element surface units for the first time, heat on HI setting for five minutes. The surface units will give off smoke as the protective coating, applied at the factory, finishes bonding to the surface.

Solid element surface units are made of heavy cast-iron to provide even cooking. Each surface unit has a built-in protective limiter as a safety feature. The limiter senses uneven cooking temperatures and automatically reduces the heat level. The limiter will sense uneven heat when a pan boils dry or when a pan is removed and the surface unit is left on. The heat level may also be reduced automatically if the bottom of the pan is not flat or if the pan is too large or too small for the element. This will result in longer cooking times.

Solid elements hold heat longer than conventional surface units. For best cooking results, use a high setting for only a very short period of time. Then use a lower setting to complete the cooking. You may want to turn the solid element surface unit OFF a few minutes before you finish cooking.

Until you get used to the settings, use the following as a guide. For best results, start cooking at the high settings; then turn the control knob down to continue cooking.

Use HI to start foods cooking; to bring liquids to a boil. When cooking foods, turn to LO or MED–LO when sizzle starts.

Use MED–HI to hold a rapid boil; to fry chicken or pancakes. Turn to LO or MED–LO when sizzle starts.

Use MED for gravy, puddings and icing; to cook large amounts of vegetables. Turn to LO to finish cooking.

Use MED–LO to keep food cooking after starting it on a higher setting.

Use LO to keep food warm until ready to serve.

⚠CAUTION

Solid elements stay hot for a long time. Do not use the HI setting for long periods of time or leave pans on hot elements when cooking is done. Burned food and damage to the cookware could result.

Using the optional ceramic cooktop module

Cooking on the ceramic cooktop module is almost the same as cooking on surface units. There are, however, a few differences:

- The ceramic cooktop will take slightly longer to heat up than a regular surface unit. It will also take longer to cool down. Turn off the unit a few minutes before you are finished cooking.
- The surface unit will glow red when it is turned on. You will see the element cycling on (glowing red) and off to maintain the proper temperature setting you have selected.
- Do not use the ceramic cooktop for canning.
- Sliding metal pans on ceramic cooktop surfaces could leave marks. **If they are not heated,** metal marks can be removed using a special cooktop polishing creme. Other marks may be permanent. See pages 15 and 16 for cleaning and caring suggestions.

  Wiping off the cooktop before and after each use will help keep the surface free from stains and provide the most even heating.

NOTE: The surface units may smoke slightly and emit a burning odor during the first few hours of use. This is normal. It is caused by the insulation material of the new ceramic cooktop elements and will not occur again.

Until you get used to the settings, use the following as a guide. For best results, start cooking at the high settings; then turn the control knob down to continue cooking.

Use HI to start foods cooking; to bring liquids to a boil.

Use MED–HI to hold a rapid boil; to fry chicken or pancakes.

Use MED for gravy, puddings and icing; to cook large amounts of vegetables.

Use MED–LO to keep food cooking after starting it on a higher setting.

Use LO to keep food warm until ready to serve.

⚠CAUTION

- **Using a pan with a nicked or scratched bottom could damage the ceramic cooktop.**
- **Heating a soiled pan can leave a stain on the cooktop and cause scratches.**

NOTE: For additional modules, contact a Whirlpool[SM] service company or dealer.

Cookware (for all modules)

Pans should be the same size or slightly larger than the surface unit to prevent boil-overs and hot handles.

Use only flat-bottomed utensils on the cooktop. Flat bottoms allow maximum contact between the pans and surface units for fast, even cooking. Pans without flat bottoms and specialty items with rounded or ridged bottoms (woks, ridged bottom canners or tea kettles) will cause uneven heating and poor cooking results.

To check your cookware for flatness, place a straight-edge across the bottom of each piece. Move the straight-edge around. If light shows anywhere between the pan and the straight-edge, the pan is not flat. Do not use it.

Using the grill

Before you use the grill for the first time:

Wash with warm, soapy water; rinse and dry. Never use a metal scrubbing pad or abrasive cleanser on the grill; these will damage the non-stick surface. After cleaning, **lightly** wipe cooking surface with cooking oil to prevent food from sticking.

Cooking tips

Do not cover the entire cooking surface with meat. Leave space between the food items to allow smoke and steam to ventilate properly.

Meat with a normally high fat content will produce more smoke and flare-ups, but cook faster than lean meat. Trim fat from meat before placing on the grill to prevent excessive smoke or flare-ups.

If meat begins to cook too quickly, turn the grill control knob to a lower setting.

Do not leave grill unattended.

⚠WARNING

Fire and Product Damage Hazard

- **If grease causes excessive flare-ups DO NOT PUT WATER ON A GREASE FIRE.**

  To put out fire:

  - **Remove food from the grill, turn the grill control to OFF and cover the grill with a large metal pan.**
  - **Make sure the vent system has been switched to ON.**
- **The use of metal utensils can scratch the non-stick coating. Only nylon or plastic utensils should be used.**

Grill chart

Preheat 10 minutes on HI for best flavor.

FOOD	CONTROL SETTING	APPROXIMATE COOKING TIME		COMMENTS
		FIRST SIDE	SECOND SIDE	
Beef steak (1/2–3/4")				
• rare	HI	5 Min.	4 Min.	
• medium	HI	6 Min.	6 Min.	
• well-done	HI	8 Min.	8 Min.	
Beef steak (1–1 1/2")				
• rare	HI	5–7 Min.	5 Min.	
• medium	HI	9–11 Min.	10 Min.	
• well-done	HI	12–15 Min.	12 Min.	
		APPROXIMATE TOTAL COOKING TIME		
Hamburgers	HI	20–25 Min.		Turn as needed for even cooking.
Hot dogs	HI	12–15 Min.		Turn as needed for even cooking.
Pork chops	HI	25–30 Min.		Turn as needed for even cooking.
Spare ribs, barbecued	HI	50–60 Min.		Brush on barbecue sauce during last 15–20 minutes of cooking, if desired.
Lamb chops	MED–HI	25–35 Min.		Turn as needed for even cooking.
Chicken pieces	HI	45–60 Min.		Turn frequently.
Ham slice	MED–HI	20–25 Min.		Turn as needed for even cooking.
Lobster tails	HI	20–25 Min.		Turn as needed for even cooking.
Garlic bread	HI	2–3 Min.		Butter French bread and sprinkle with garlic salt before grilling.

Grilling times are approximate and may need to be adjusted to individual tastes.

Using the griddle

⚠WARNING

Burn, Fire and Product Damage Hazard

- **Be sure the griddle control is off and the griddle is cool and covered when not in use. Failure to do so could result in burns or fire.**
- **When cleaning griddle, never use a metal scouring pad or abrasive cleanser on the griddle. These will damage the non-stick cooking surface.**
- **Do not use cookware on the griddle. Use only plastic or nylon kitchen utensils on the griddle. Metal can damage the non-stick cooking surface.**

Before using the griddle for the first time:

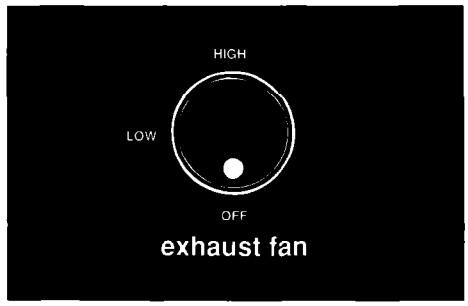
1. The cooking surface should be washed with warm, soapy water, rinsed and dried.
2. After cleaning, lightly wipe the cooking surface with cooking oil to prevent food from sticking. You don't have to season (grease) the griddle every time you use it. Do not use shortening or butter to season the griddle.
3. Preheat on HI, then turn control to a lower setting to cook.
4. Place food directly on cooking surface.
5. Turn off the griddle element when cooking is finished. Leaving element on will damage the griddle.

Griddle chart

Preheat 10 minutes on HI, then turn to a lower setting to cook.

FOOD	COOK SETTING	APPROXIMATE COOKING TIME	
		SIDE 1	SIDE 2
Bacon	HI	3 Min.	1–2 Min.
Pancakes	MED–HI	1 1/2–2 Min.	1–2 Min.
Pork sausage patty	HI	8 Min.	4 Min.
Eggs	MED–LO	3 Min.	1 Min.
Grilled sandwiches	MED–HI	3 Min.	3 Min.
French toast	MED	3 Min.	2–3 Min.

Griddling times are approximate and may need to be adjusted to individual tastes.



Using the vent system

Using the cooktop's built-in downdraft vent fan removes cooking vapors, odor and smoke.

The fan will automatically operate at HIGH speed when the grill module is in use. The fan cannot be manually turned off when the grill module is operating.

When using surface units, turn the Vent Fan Control Knob clockwise to HIGH or LOW. Use HIGH only when doing cooking that produces significant cooking vapors, odor and smoke. You will hear a click when the fan comes on. Turn counterclockwise to turn the fan OFF.

The fan filters must be in place for the fan to operate properly.

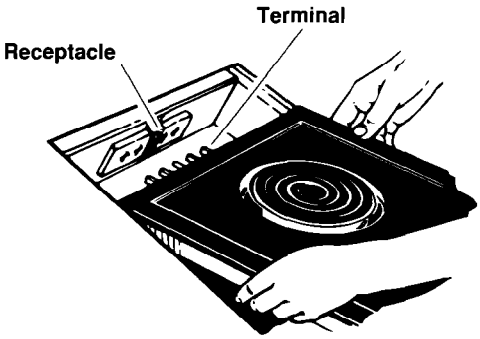
⚠WARNING

Personal Injury Hazard

Do not put hands in vent box when fan or controls are on. The vent fan system turns on automatically when the grill is used. Turn fan and cooktop controls to OFF. Failure to do so could result in personal injury.

Changing the cooktop modules

The cooktop modules will work on both sides of the cooktop. (See page 17 for grill removal instructions and page 11 for optional griddle installation instructions.)



⚠WARNING

Burn and Electrical Shock Hazard

Be sure all controls are off and the modules are cool before handling modules. Failure to do so could result in burns or electrical shock.

To remove coil element, solid element and ceramic glass modules:

1. Lift module slightly by the handle.
2. Pull module toward you with both hands to unplug it.
3. Lift module out of cooktop.

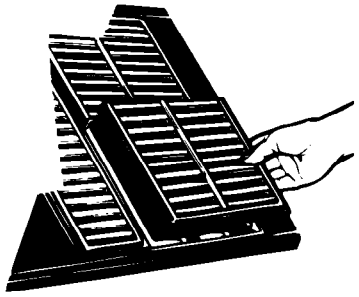
To replace modules:

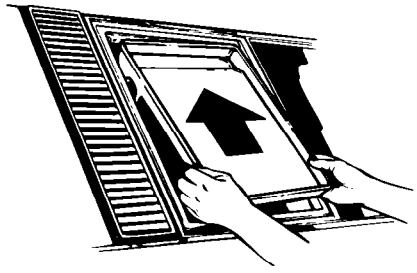
1. Line up module terminal with cooktop receptacle.
2. Push terminal into receptacle until it is plugged in.
3. Use the handle to lower the front of the module.

To install optional griddle module:

To install:

1. Remove the grill sections.



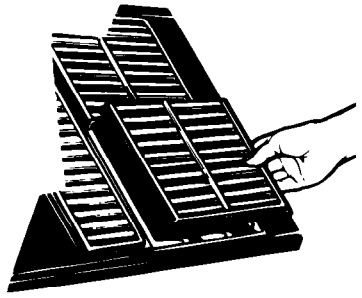


2. Slide the griddle into place with drain slot at rear.

To remove:

1. Lift front slightly by both front corners and set aside.

2. Replace the grill sections.



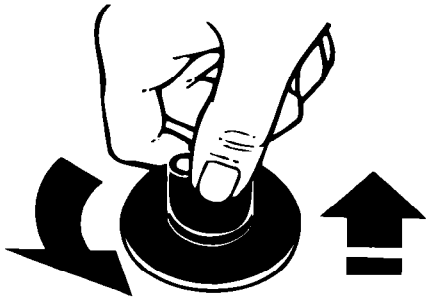
Caring For Your Cooktop

⚠WARNING

Burn and Electrical Shock Hazard

Make sure all controls are off and the cooktop is cool before cleaning. Failure to do so can result in burns or electrical shock.

Control panel and knobs



1. Turn control knobs to the OFF position.
2. Pull control knobs straight off.
3. Use warm, soapy water or spray glass cleaner and a soft cloth to wipe the control panel. Rinse and wipe dry with a soft cloth.
4. Wash control knobs in warm, soapy water. Rinse well and dry with a soft cloth. Do not soak.
5. Replace control knobs by pushing them firmly into place.

NOTE: When cleaning, never use steel wool, abrasives, or commercial oven cleaners which may damage the finish. After cleaning, make sure all control knobs point to the OFF position.

Coil surface units and reflector bowls

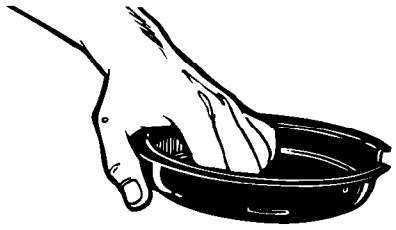
Removing

⚠WARNING

Burn and Electrical Shock Hazard

Make sure all surface units are OFF before removing surface units and reflector bowls. Failure to do so can result in burns or electrical shock.

1. Lift the edge of the unit opposite the receptacle, just enough to clear the reflector bowl.
2. Pull the surface unit straight away from the receptacle.



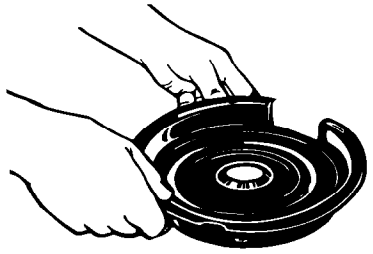
3. Lift out the reflector bowl. See "Cleaning tips" on page 20 for cleaning instructions.

Replacing

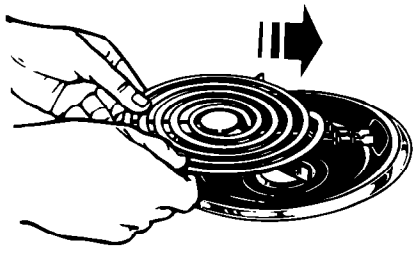
⚠WARNING

Burn, Electrical Shock and Fire Hazard

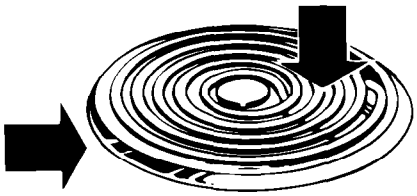
- **Make sure all surface units are OFF before replacing surface units and reflector bowls. Failure to do so can result in burns or electrical shock.**
- **Do not line the reflector bowls with foil. Fire or electrical shock could result.**



1. Line up openings in the reflector bowl with the surface unit receptacle.



2. Hold the surface unit as level as possible with the terminal just started into the receptacle.

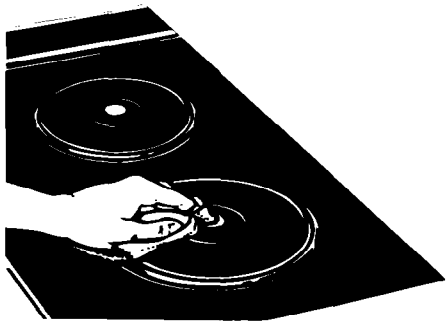


3. While pushing the surface unit terminal into the receptacle, lift a little on the edge of the unit nearest the receptacle.
4. When the terminal is pushed into the receptacle as far as it will go, the surface unit will fit into the reflector bowl.

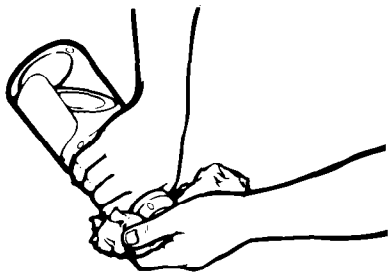
Reflector bowls reflect heat back to the utensils on the surface units. They also help catch spills. When they are kept clean, they reflect heat better and look new longer.

If a reflector bowl gets discolored, some of the utensils may not be flat enough, or some may be too large for the surface unit. In either case, some of the heat that's meant to go into or around a utensil goes down and heats the reflector bowl. This extra heat can discolor it.

Solid element surface units

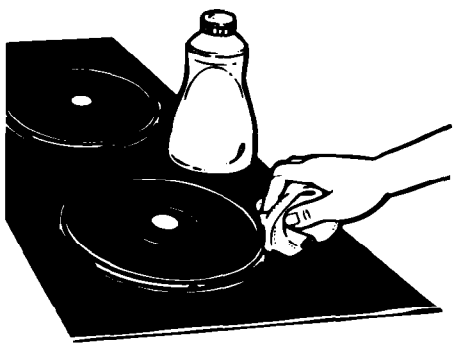


1. For best results, wipe off surface units with a damp soft cloth and soapy water after each use. Remove burned-on food with a soap-filled scouring pad. The red spot in the center of the surface unit will gradually wash off. This is normal and will not affect the operation of the surface unit.



2. **IMPORTANT:** Dry the element completely after cleaning. Turn on the element for a few minutes to thoroughly dry. After the element has cooled, use a paper towel to apply a thin coat of salt-free oil to the surface units to season and restore the finish. Wipe excess oil off stainless steel trim rings. Then heat 3–5 minutes. Some smoking may occur; this is normal. If surface units have dark spots caused by grease and food, the oil treatment will improve their appearance but not eliminate the spots.

   NOTE: Optional Electrol® dressing can be applied to the surface units to improve their appearance.



3. The stainless steel trim rings will yellow from the heat of the surface units and pans. This is normal. The yellowing can be removed by using stainless steel cleaner or Cook Top Polishing Creme on the trim rings.

   To obtain order information for Cook Top Polishing Creme (Part No. 814009) or Electrol® dressing (Part No. 814030), write to:

   Whirlpool Corporation
   Attention: Customer Service Dept.
   1900 Whirlpool Drive
   LaPorte, IN 46350

Ceramic cooktop

This cooktop is designed for easy care. However, for ease in cleaning and to keep the surface looking like new, the cooktop surface must be soil-free before heating. Try to get in the habit of wiping the surface with a clean, damp paper towel before each use. Cooked on soils are difficult to remove. Foods spilled directly on the surface units will not burn off as on standard open-coil burners. To maintain best appearance, see "Cleaning tips" on page 16.

⚠WARNING

Personal Injury Hazard

- **Allow surface unit and surrounding areas to reduce in temperature from hot to warm before removing heavy or sugary spills. Wear protective clothing such as oven mitts.**
- **Do not use cooktop cleaner on a hot cooktop. The cleaner may produce hazardous fumes or damage the cooktop.**
- **Do not use the cooktop if it is cracked or broken.**

Failure to follow these instuctions can result in personal injury.

To avoid damaging the cooktop, follow these instructions:

- **Make sure bottoms of pans are clean and dry before using.**
- **Avoid spill-overs. Use pans with tall sides.**
- **Do not allow anything that may melt (plastic, aluminum foil, sugar or food with high sugar content) to come in contact with the surface while it is hot.**
- **Do not use the cooktop as a cutting board.**
- **Do not place food directly on ceramic cooktop.**
- **Do not use steel wool, plastic cleaning pads, abrasive powdered cleansers, chlorine bleach, rust remover, ammonia, glass cleaning products with ammonia or cleaning products designed for white ceramic cooktops. These could damage the cooktop surface.**
- **Dropping heavy or hard objects on the cooktop can crack it. Be careful with heavy skillets. Don't store jars or cans above the cooktop.**

Cleaning tips

- **Light soils** – Remove with a clean, damp paper towel.
- **Greasy soils** – Remove with a soapy sponge or soft cloth –OR– with vinegar and a clean paper towel. Rinse and dry well.
- **Stubborn soils** – Apply a vinegar soaked paper towel to the stain for 10–15 minutes. Rub off soil. Rinse and dry well.
- **Heavy soils** – Carefully scrape heavy spills using a single edge razor blade in a holder. Remove remaining residue with a non-abrasive cleanser and a clean, damp paper towel. Rinse and dry well.
- **Sugary spills and soils** – To avoid pitting on the cooktop, clean spills up **while the glass is still warm.** Follow cleaning instructions for "Heavy soils" above. Rinse and dry well.

NOTE: Always rinse and dry your cooktop thoroughly after cleaning. This will prevent streaking or staining from cleaning materials.

- Tiny scratches or abrasions are not removable, but do not affect cooking. In time, the scratches will become less visible as a result of cleaning.
- For further care of your cooktop, use the Cook Top Polishing Creme included with your cooktop. Use **only** on a clean, cool cooktop. Follow instructions on the container to remove metal marks (from copper or aluminum pans) as soon as possible. If heated, metal marks may not come off. Cook Top Polishing Creme will also remove dark streaks, specks and discolorations caused by cleaning materials or foods.

NOTE: To obtain order information for Cook Top Polishing Creme (Part No. 814009), write to:

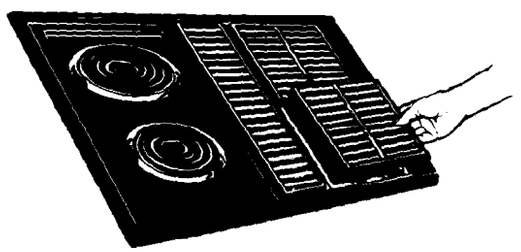
Whirlpool Corporation
Attention: Customer Service Dept.
1900 Whirlpool Drive
LaPorte, IN 46350

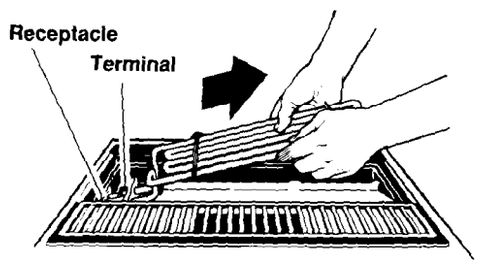
Grill

Food cooked on the grill may spatter. All parts of the module except the heating element should be cleaned after each use. A soiled heating element cleans itself by burning off spills and spatters.

To remove grill:

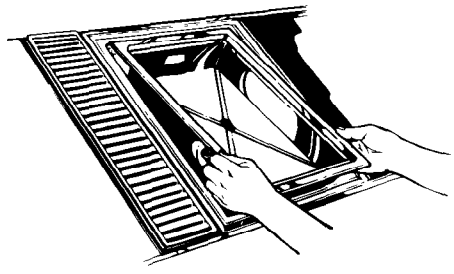
1. Lift off grill sections.





2. Lift heating element slightly and pull toward you.

3. Lift out splatter shield.



4. Lift and remove the grease well and grease pan, being careful not to spill fat drippings.

Wash grill sections with warm, soapy water and a non-abrasive plastic scrubbing pad. Rinse and wipe dry. **Do not use metal scrubbing pads or abrasive cleansers. They will scratch the non-stick finish.**

Wash the splatter shield, grease well and grease pan in warm, soapy water. Use a plastic scrubbing pad for heavily soiled areas. Rinse and wipe dry. The grease well and grease pan may be cleaned in a dishwasher.

To replace grill:

1. Lower the grease pan and the grease well into opening.
2. Put in splatter shield.
3. Plug heating element terminal into receptacle.
4. Place grill sections over heating element.

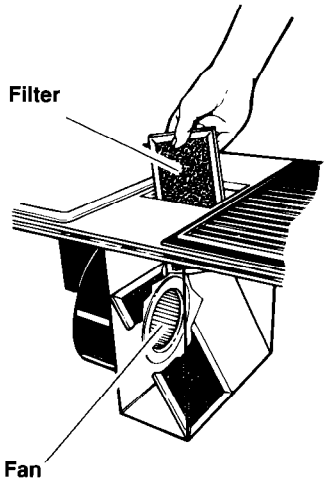
Vent system

⚠WARNING

Personal Injury Hazard

- **Disconnect the electrical supply before servicing the cooktop. The wall receptacle is located in the cabinet beneath the cooktop.**
- **Turn fan and cooktop controls to OFF before cleaning the vent system. The vent fan system turns on automatically when the grill is used. Do not put hand in vent box when fan or controls are on.**

Failure to follow these instructions could result in personal injury.



1. Remove the vent cover and wash in warm, soapy water or wipe with a damp cloth. **Do not use metal scrubbing pads or abrasive cleansers.**
2. Reach into vent box and lift a filter out. Turn slightly to pass filter through vent hole. Repeat for second filter. Wash in warm, soapy water or dishwasher.
3. Wipe in and around the vent box with a damp cloth. Spills should be cleaned up with a sponge.
4. Replace the filters. Be sure the filters rest at an angle over the exhaust fan.
5. Replace the vent cover.

NOTE: Filters must be in place for the fan to operate properly. Replacement filters can be ordered from a Whirlpool[SM] service company or dealer. Order Part Number 786235 (one pair).

In the event you are unable to obtain the name of a local authorized Whirlpool service company, call Whirlpool COOL-LINE® service assistance, TOLL-FREE **1-800-253-1301**.

Cleaning tips

Control knobs

Clean with warm, soapy water and a soft cloth.

- Wash, rinse and dry well.
- Do not soak.

Control panel

Clean with warm, soapy water or spray glass cleaner and a soft cloth.

- Wash, rinse and dry well.
- Follow directions provided with the cleaner.

Cooktop surface

Clean with warm, soapy water and a soft cloth.

- Wipe off regularly when cooktop is cool.

Use a non-abrasive plastic scrubbing pad for heavily-soiled areas.

- Do not use abrasive or harsh cleansers.

NOTE: Do not allow food containing acids (such as vinegar, tomato or lemon juice) to remain on surface. Acids may remove the glossy finish. Also, wipe up milk or egg spills when cooktop is cool.

Coil surface units

No cleaning is required.

- Spatters or spills will burn off.
- Do not immerse in water.

Porcelain-enamel reflector bowls

Clean with warm, soapy water and a non-abrasive plastic scrubbing pad.

- Wipe off excess spills.
- Wash, rinse and dry well.

Solid element surface units

Clean with warm, soapy water on a soft cloth.

- Make sure the cooktop and the surface units are cool.

OR

Clean with soapy scrubbing pad or scouring powder.

- Wipe off the surface units after each use.

NOTE: After each cleaning, heat surface units until dry.

To darken surface units or to remove rust spots:

Use salt-free oil on a soft cloth.

- Make sure surface units are cool.
- After each cleaning, apply **thin** coat of oil to surface units, then heat for 3–5 minutes. Slight smoking of oil will occur.

Use Electrol® dressing (Part No. 814030)*.

- Follow the directions on the dressing.

NOTE: This will improve surface unit appearance, but will not eliminate dark spots.

Trim rings

Use stainless steel cleaner or Cook Top Polishing Creme (Part No. 814009)*.

- Make sure surface units are cool.
- Follow directions provided with cleaner or polishing creme.

NOTE: Yellowing of trim rings is normal from heat of the surface units and pans.

Ceramic cooktop

See pages 15 and 16 for cleaning care instructions.

*See page 14 for ordering information.

Grill/Griddle

Clean grill/griddle with warm, soapy water and a non-abrasive plastic scrubbing pad.

- Wash, rinse and dry.
- Do not use metal scouring pads or harsh cleansers.

Do not clean heating element under grill/griddle.

- Soil burns off.
- Do not put in water.

Clean splatter shield with warm, soapy water and a soft cloth.

- Wash, rinse and dry.
- Use non-abrasive plastic scrubbing pads for heavily-soiled areas.

Clean grease well, grease pan and frame with warm, soapy water and a non-abrasive plastic scrubbing pad.

- Wash, rinse and dry.
- Clean after each use.
- Grease well is dishwasher-safe.

Area under cooktop

Clean with warm, soapy water and a soft cloth.

- Wash, rinse and dry.
- Do not soak.

Vent system

Clean cover and filters with warm, soapy water and a soft cloth or in a dishwasher.

- Clean often.
- Wash, rinse and dry well.

Clean vent box with warm, soapy water and a soft cloth.

- Clean often.
- Wipe out grease residue with a cloth. Sponge out spills.

If You Need Service Or Assistance...

We suggest you follow these steps:

1. Before calling for assistance...
Performance problems often result from little things you can find and fix without tools of any kind.

If nothing operates:

- Is the power supply cord plugged into a live circuit with the proper voltage? (See Installation Instructions.)
- Have you checked your home's main fuses or circuit breaker box?

If surface units will not operate:

- Have you checked your home's main fuses or circuit breaker box?
- Are surface units plugged in all the way?
- Do the control knobs turn?

If grill does not cook properly:

- Did you leave space between the food items?
- Was the grill preheated for the proper amount of time?
- Was food partially frozen or very cold before grilling? Cooking time will be longer.

If surface unit control knob(s) will not turn:

- Did you push in before trying to turn?

If venting results are not what you expected:

- Is the exhaust fan turned ON?
- Are the vent filters clean and in place?
- Is the vent duct or outside opening blocked?
- Is there a draft in the room where the cooktop is installed?
- Has the meat fat been well trimmed?

If cooking results are not what you expected:

- Is the cooktop level?
- Are you following a tested recipe from a reliable source?
- Are the pans the size called for in the recipe?
- Do the cooking utensils have smooth, flat bottoms and fit the surface units being used?

2. If you need assistance*...

Call Whirlpool COOL-LINE® service assistance telephone number. Dial free from anywhere in the U.S.:

1-800-253-1301

and talk with one of our trained consultants. The consultant can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

If you prefer, write to:

Mr. Donald Skinner
Director of Consumer Relations
Whirlpool Corporation
2000 M-63
Benton Harbor, MI 49022

Please include a daytime phone number in your correspondence.

3. If you need service*...

Whirlpool SERVICE℠ Whirlpool has a nationwide network of authorized Whirlpool℠ service companies. Whirlpool service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate the authorized Whirlpool service company in your area, call our COOL-LINE® service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES – HOUSEHOLD – MAJOR – SERVICE & REPAIR

ELECTRICAL APPLIANCES – MAJOR – REPAIRING & PARTS

OR

WASHING MACHINES, DRYERS & IRONERS – SERVICING

WHIRLPOOL APPLIANCES
AUTHORIZED WHIRLPOOL SERVICE

SERVICE COMPANIES
XYZ SERVICE CO
123 Maple.....999-9999

4. If you need FSP® replacement parts*...

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.

To locate FSP replacement parts in your area, refer to Step 3 above or call the Whirlpool COOL-LINE service assistance number in Step 2.

5. If you are not satisfied with how the problem was solved*...

- Contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer or Whirlpool have failed to resolve your problem.

  Major Appliance Consumer
  Action Panel
  20 North Wacker Drive
  Chicago, IL 60606

- MACAP will in turn inform us of your action.

*When requesting assistance, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request.

WHIRLPOOL®
Electric Cooking Product Warranty

ER004

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized Whirlpool℠ service company.

WHIRLPOOL WILL NOT PAY FOR

A. Service calls to:

1. Correct the installation of the cooking product.
2. Instruct you how to use the cooking product.
3. Replace house fuses or correct house wiring.
4. Replace owner accessible light bulbs.

B. Repairs when the cooking product is used in other than normal, single-family household use.

C. Pick-up and delivery. This product is designed to be repaired in the home.

D. Damage to the cooking product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool.

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may also apply. For details, please contact your authorized Whirlpool distributor or military exchange.

If you need service, first see the "Service and Assistance" section of this book. After checking "Service and Assistance," additional help can be found by calling our COOL-LINE® service assistance telephone number, **1-800-253-1301,** from anywhere in the U.S.

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